

GLOBALG.A.P.

(EUREPGAP)

Control Points and Compliance Criteria Integrated Farm Assurance FRUIT AND VEGETABLES

English Version
V3.0-2 Sep07

Valid from 30 September 2007

CONTENTS

SECTION FV

FRUIT AND VEGETABLES

- FV . 1 PROPAGATION MATERIAL
 - FV . 2 SOIL AND SUBSTRATE MANAGEMENT
 - FV . 3 IRRIGATION/FERTIGATION
 - FV . 4 HARVESTING
 - FV . 5 PRODUCE HANDLING (N/A if Produce Handling in a packing facility on farm is excluded from certification;
see General Regulations Part I, 4.9.6.3)
- EDITION UPDATE REGISTER

N°	Control Point	Compliance Criteria	Level
FV .	FRUIT AND VEGETABLES		
FV . 1	PROPAGATION MATERIAL		
FV . 1 . 1	Choice of variety or Rootstock		
FV . 1 . 1 . 1	Is the producer aware of the importance of effective crop husbandry in relation to the "mother crops" (i.e. the seed producing crop) of the registered product crop?	Cropping techniques and measures are adopted in the "mother crops" which can minimise inputs such as plant protection products and fertilizers in the registered product crops.	Recom.
FV . 2	SOIL AND SUBSTRATE MANAGEMENT		
FV . 2 . 1	Soil Fumigation (N/A if no soil fumigation)		
FV . 2 . 1 . 1	Is there a written justification for the use of soil fumigants?	There is written evidence and justification for the use of soil fumigants including location, date, active ingredient, doses, method of application and operator. The use of Methyl Bromide as soil fumigant is not permitted.	Minor Must
FV . 2 . 1 . 2	Is any pre-planting interval complied with?	Pre-planting interval must be recorded.	Minor Must
FV . 2 . 2	Substrates (N/A if no substrates are used)		
FV . 2 . 2 . 1	Does the producer participate in substrate recycling programmes for substrates where available?	The producer keeps records with quantities recycled and dates. Invoices/loading dockets are acceptable. If there is no participation in a recycling program available, it should be justified.	Recom.
FV . 2 . 2 . 2	If chemicals are used to sterilise substrates for reuse, have the location, the date of sterilisation, type of chemical, method of sterilisation, name of the operator and pre-planting interval been recorded?	When the substrates are sterilised on the farm, the name or reference of the field, orchard or greenhouse are recorded. If sterilised off farm then the name and location of the company which sterilises the substrate are recorded. The following are all correctly recorded: the dates of sterilisation (day/month/year); the name and active ingredient; the machinery (e.g. 1000 l-tank etc); the method (e.g. drenching, fogging); the operator's name (the person who actually applied the chemicals and did the sterilisation); and the pre-planting interval.	Major Must
FV . 2 . 2 . 3	For substrate of natural origin, can it be demonstrated that it does not come from designated conservation areas?	There are records that prove the origin of the substrates of natural origin being used. These records demonstrate that the substrates do not come from designated conservation areas.	Recom.

N°	Control Point	Compliance Criteria	Level
FV . 3	IRRIGATION/FERTIGATION		
FV . 3 . 1	Quality of Irrigation Water		
FV . 3 . 1 . 1	According to the risk analysis (CB.6.3.2), does the analysis consider the microbial contaminants ?	According to the risk analysis (if there is a risk of microbial contaminants), there is a documented record of the relevant microbial contaminants through a laboratory analysis.	Minor Must
FV . 3 . 1 . 2	If the risk analysis so requires, have adverse results been acted upon?	Records are available of corrective actions or decisions taken.	Minor must
FV . 4	HARVESTING		
FV . 4 . 1	General		
FV . 4 . 1 . 1	Has a hygiene risk analysis been performed for the harvest and pre-farm gate transport process?	There is a documented and up to date (reviewed annually) risk analysis covering physical, chemical and microbiological contaminants and human transmissible diseases, customised to the products. It must also include FV.4.1.2 to FV.4.1.9. The risk analysis shall be tailored to the scale of the farm, the crop, and the technical level of the business. No N/A.	Major Must
FV . 4 . 1 . 2	Are documented hygiene procedures for the harvesting process implemented ?	The farm manager or other nominated person is responsible for implementation of the hygiene procedures. No N/A.	Major Must
FV . 4 . 1 . 3	Have workers received basic instructions in hygiene before handling produce?	There must be evidence that the workers received training regarding personal cleanliness and clothing, e.g. hand washing, wearing of jewellery, fingernail length or cleaning, etc.; personal behaviour, e.g. no smoking, spitting, etc (reference AF.3.1.1).	Major Must
FV . 4 . 1 . 4	Are hygiene instructions and procedures for handling produce to avoid contamination of the product implemented?	There is evidence that the workers are complying with the hygiene instructions and procedures. Packers must be trained, using written (in appropriate languages) and/or pictorial instructions, to prevent physical (such as snails, stones, insects, knives, fruit residues, watches, mobile phones etc.), microbiological and chemical contamination of the product during packing.	Major Must

N°	Control Point	Compliance Criteria	Level
FV . 4 . 1 . 5	Are the containers and tools used for harvesting cleaned, maintained and protected from contamination?	Reusable harvesting containers, harvesting tools (i.e., scissors, knives, pruning shears, etc.) and harvesting equipment (machinery) are cleaned and maintained, and a cleaning and disinfection schedule is in place (at least once a year) to prevent produce contamination?	Major Must
FV . 4 . 1 . 6	Are vehicles used for transport of harvested produce cleaned and maintained?	Farm vehicles used for transport of harvested produce that are also used for any purpose other than transport of harvested produce, are cleaned and maintained, and a cleaning schedule to prevent produce contamination is in place (i.e. soil, dirt, organic fertilizer, spills, etc.).	Major Must
FV . 4 . 1 . 7	Do harvest workers that come into direct contact with the crops have access to clean hand washing equipment?	Fixed or mobile hand washing equipment to clean and disinfect hands is accessible to harvest workers. No N/A.	Major Must
FV . 4 . 1 . 8	Do harvest workers have access to clean toilets in the vicinity of their work?	Fixed or mobile toilets (including pit latrines) constructed of materials that are easy to clean and with catch basins designed to prevent contamination in the field are accessible to harvest workers within 500m and they are in a good state of hygiene. Where an employee is working independently, the 500m distance can be modified to allow the presence of toilets at an increased distance, providing that there is reasonable and adequate transport available to the worker.	Minor Must
FV . 4 . 1 . 9	Are produce containers used exclusively for produce?	Produce containers are only used to contain harvested product (i.e. <u>no</u> agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.). If multi-purpose trailers, carts, etc. are used as produce containers, they must be cleaned prior to use.	Major Must
FV . 4 . 2	Final Produce Packing at point of harvest (Applicable when during harvest, final packing and last human contact with product takes place in-field)		
FV . 4 . 2 . 1	Does the harvesting process hygiene procedure consider handling of harvested produce and produce packed and handled directly in the field, orchard or greenhouse?	All produce packed and handled directly in the field, orchard or greenhouse must be removed from the field overnight, in accordance with the harvest hygiene risk assessment results. All field packed produce must be covered to prevent contamination once packed.	Major Must
FV . 4 . 2 . 2	Is a documented inspection process in place to ensure compliance with defined quality criteria?	An inspection process is in place to ensure products are packed according to documented quality criteria.	Minor Must
FV . 4 . 2 . 3	Are packed produce protected from contamination?	All field packed produce must be protected from contamination.	Major Must

N°	Control Point	Compliance Criteria	Level
FV . 4 . 2 . 4	Is any collection/ storage /distribution point of field packed produce maintained in clean and hygienic conditions?	If packed produce is stored on farm, storage areas must be cleaned.	Major Must
FV . 4 . 2 . 5	Is packing material used for in-field packing, stored to protect against contamination?	Packing material must be stored to protect it against contamination.	Major Must
FV . 4 . 2 . 6	Are bits of packaging material and other non-produce waste removed from the field?	Bits of packaging material and non-produce waste must be removed from the field.	Minor Must
FV . 4 . 2 . 7	If packed produce are stored on farm, are temperature and humidity controls (where applicable) maintained and documented?	Temperature and humidity controls (where applicable) must be maintained and documented, in accordance with the hygiene risk assessment results and quality requirements when packed produce are stored on farm.	Major Must
FV . 4 . 2 . 8	If ice or water is used in produce handling at point of harvest, is it made with potable water and handled under sanitary conditions to prevent produce contamination?	Any ice or water used at point of harvest should be made with potable water and handled under sanitary conditions to prevent produce contamination.	Minor Must
FV . 5	PRODUCE HANDLING (N/A if Produce Handling in a packing facility on farm is excluded from certification; see General Regulations Part I, 4.9.6.3)		
FV . 5 . 1	Principles of Hygiene		
FV . 5 . 1 . 1	Has a hygiene risk analysis and risk assessment been performed for the harvested crop handling process that covers the hygiene aspects of the produce handling operation?	There is a documented and up to date (reviewed annually) risk analysis of the possible risks, and an assessment of the likelihood and severity of the risks covering physical, chemical and microbiological contaminants and human transmissible diseases, customised to the products and operation of the packhouse.	Major Must
FV . 5 . 1 . 2	Are documented hygiene procedures implemented for the process of harvested crop handling?	The farm manager or other nominated person is responsible for implementation of the hygiene procedures as a direct result of the produce handling hygiene risk analysis.	Minor Must
FV . 5 . 2	Personal Hygiene		
FV . 5 . 2 . 1	Have workers received basic instructions in hygiene before handling produce?	There must be evidence that the workers received training regarding transmission of communicable diseases, personal cleanliness and clothing, i.e. hand washing, wearing of jewellery and fingernail length and cleaning, etc.; personal behaviour, i.e. no smoking, spitting, eating, chewing, perfumes, etc.	Major Must
FV . 5 . 2 . 2	Do the workers implement the hygiene instructions for handling produce?	There is evidence that the workers are complying with the hygiene instructions. Unless exclusion from Produce Handling declaration exists for each registered product, no N/A.	Minor Must

N°	Control Point	Compliance Criteria	Level
FV . 5 . 2 . 3	Are all workers wearing outer garments that are clean and fit for purpose for the operation and able to protect products from contamination?	All workers wear outer garments (e.g. smocks, aprons, sleeves, gloves) that are clean and fit for purpose for the operation according to the risk analysis. This will depend on the product and operation.	Recom.
FV . 5 . 2 . 4	Are smoking, eating, chewing and drinking confined to designated areas segregated from products?	Smoking, eating, chewing and drinking are confined to designated areas and are never allowed in the produce handling or storage areas. (Drinking water is the exception).	Minor Must
FV . 5 . 2 . 5	Are signs clearly displayed in the packing facilities with the main hygiene instructions for workers and visitors?	Signs with the main hygiene instructions must be visibly displayed in the packing facility.	Minor Must
FV . 5 . 3	Sanitary Facilities		
FV . 5 . 3 . 1	Do workers in the packing facility have access to clean toilets and hand washing facilities in the vicinity of their work?	Toilets in a good state of hygiene must not open directly onto the produce handling area, unless the door is self-closing. Hand washing facilities, containing non-perfumed soap, water to clean and disinfect hands, and hand dry facilities must be accessible and near to the toilets (as near as possible without the potential for cross-contamination).	Major Must
FV . 5 . 3 . 2	Are signs clearly displayed instructing workers to wash their hands before returning to work?	Signs must be visible with clear instructions that hands must be washed before handling products, especially after using toilets, eating, etc.	Major Must
FV . 5 . 3 . 3	Are there suitable changing facilities for the workers?	The changing facilities should be used to change clothing and protective outer garments as required.	Recom.
FV . 5 . 3 . 4	Are there lockable storage facilities for the workers?	Secure storage facilities should be provided at the changing facility to protect the workers' personal belongings.	Recom.
FV . 5 . 4	Packing and Storage areas		
FV . 5 . 4 . 1	Are produce handling and storage facilities and equipment cleaned and maintained so as to prevent contamination?	To prevent contamination, produce handling and storage facilities and equipment (i.e. process lines and machinery, walls, floors, storage areas, pallets, etc.) must be cleaned and/or maintained according to the cleaning and maintenance schedule, with defined minimum frequency. Documented records of cleaning and maintenance must be kept.	Minor Must
FV . 5 . 4 . 2	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	Cleaning agents, lubricants etc. are kept in a designated area, away from where produce is packed, to avoid chemical contamination of produce.	Minor Must

N°	Control Point	Compliance Criteria	Level
FV . 5 . 4 . 3	Are cleaning agents, lubricants etc. that may come into contact with produce, approved for application in the food industry? Are dose rates followed correctly?	Documentary evidence exists (i.e. specific label mention or technical data sheet) authorising use for the food industry of cleaning agents, lubricants etc. which may come into contact with produce.	Minor Must
FV . 5 . 4 . 4	Are all forklifts and other driven transport trolleys clean and well maintained and of suitable type to avoid contamination through emissions?	Internal transport should be maintained to avoid product contamination, with special attention to fume emissions. Forklifts and other driven transport trolleys should be electric or gas-driven.	Recom.
FV . 5 . 4 . 5	Is rejected produce and waste material in the packing environment stored in designated areas, which are routinely cleaned and/or disinfected ?	Rejected produce and waste materials are stored in clearly designated and segregated areas designed to avoid contamination of products. These areas are routinely cleaned and/or disinfected according to the cleaning schedule.	Minor Must
FV . 5 . 4 . 6	Are breakage safe lamps or lamps with a protective cap used above the sorting, weighing and storage area?	Light bulbs and fixtures suspended above produce or material used for produce handling are of a safety type or are protected/shielded so as to prevent contamination of food in case of breakage.	Major Must
FV . 5 . 4 . 7	Are there written glass and clear hard plastic handling procedures in place?	Written procedures exist for handling glass or clear hard plastic breakages in produce handling, preparation and storage areas.	Minor Must
FV . 5 . 4 . 8	Are packing materials clean and stored in clean and hygienic conditions?	Packing materials (including re-useable crates) are stored in a clean and hygienic area, to prevent product contamination until used.	Minor Must
FV . 5 . 4 . 9	Is access of animals to the facilities restricted?	Measures are in place to prevent access by animals.	Minor Must
FV . 5 . 5	Quality Control		
FV . 5 . 5 . 1	Is a documented inspection process in place to ensure compliance with a defined quality standard?	An inspection process is in place to ensure products are packed according to documented quality standards.	Minor Must
FV . 5 . 5 . 2	Are temperature and humidity (where applicable) controls maintained and documented where produce are packed and/or stored on farm?	If packed produce are stored on farm, temperature and humidity controls (where applicable and also for controlled atmosphere storage) must be maintained and documented in accordance with the hygiene risk assessment results.	Major Must
FV . 5 . 5 . 3	For products that are sensitive to light (e.g. potatoes), is daylight ingress controlled in longer term storage facilities?	Check for no daylight ingress.	Major Must

N°	Control Point	Compliance Criteria	Level
FV . 5 . 5 . 4	Is stock rotation being managed?	Stock rotation must be managed to ensure maximum product quality and safety.	Recom.
FV . 5 . 5 . 5	Is there a process for verifying measuring and temperature control equipment?	Equipment used for weighing and temperature control, must be routinely verified to see if equipment is calibrated according to a risk analysis.	Minor Must
FV . 5 . 6	Rodent and Bird Control		
FV . 5 . 6 . 1	Are all entry points to buildings or equipment that may come into contact with them suitably protected to prevent, whenever practically possible, the ingress of rodents and birds?	Visual assessment. No N/A	Minor Must
FV . 5 . 6 . 2	Are there site plans with bait points and/or traps?	Site plan showing bait points must exist. No N/A.	Minor Must
FV . 5 . 6 . 3	Are baits placed in such a manner that non-target species do not have access?	Visual observation. Non-targeted species must not have access to the bait. No N/A.	Minor Must
FV . 5 . 6 . 4	Are detailed records of pest control inspections and necessary actions taken, kept?	Records of pest control inspections and follow up action plan(s). The producer can have his own records. Inspections must take place whenever there is evidence of presence of pests. In case of vermin, the producer must have a contact number of the pest controller or evidence of in-house capability to control pests.	Minor Must
FV . 5 . 7	Post-Harvest Washing (N/A when no post-harvest washing)		
FV . 5 . 7 . 1	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	The water has been declared suitable by the competent authorities and/or within the last 12 months a water analysis has been carried out at the point of entry into the washing machinery. The levels of the parameters analysed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	Major Must
FV . 5 . 7 . 2	If water is re-circulated for final product washing, has this water been filtered and are pH, concentration and exposure levels to disinfectant routinely monitored?	Where water is re-circulated for final produce washing, it is filtered and disinfected, and pH, concentration and exposure levels to disinfectant are routinely monitored, with documented records maintained. Filtering must be done with an effective system for solids and suspensions that have a documented routine cleaning schedule according to the usage and water volume.	Major Must

N°	Control Point	Compliance Criteria	Level
FV . 5 . 7 . 3	Is the laboratory carrying out the water analysis a suitable one?	The water analysis for the product washing is undertaken by a laboratory currently accredited to ISO 17025 or its national equivalent or that can demonstrate via documentation that it is in the process of gaining accreditation.	Recom.
FV . 5 . 8	Post-Harvest Treatments (N/A when no post-harvest treatments)		
FV . 5 . 8 . 1	Are all label instructions observed?	There are clear procedures and documentation available, e.g. application records for post-harvest biocides, waxes and plant protection products, which demonstrate that the label instructions for chemicals applied are compliant.	Major Must
FV . 5 . 8 . 2	Are all the biocides, waxes and plant protection products used for post-harvest protection of the harvested crop officially registered in the country of use?	All the post harvest biocides, waxes and plant protection products used on harvested crop are officially registered or permitted by the appropriate governmental organisation in the country of application. They are approved for use in the country of application and are approved for use on the harvested crop to which it is applied as indicated on the biocides, waxes and crop protection products' labels. Where no official registration scheme exists, refer to the GLOBALGAP (EUREPGAP) guideline (CB Annex 2 PPP) on this subject and FAO International Code of Conduct on the Distribution and Use of Pesticides.	Major Must
FV . 5 . 8 . 3	Are only any biocides, waxes and plant protection products used on harvested crop destined for sale in the European Union that are not banned in the European Union?	The documented post harvest biocide, wax and crop protection product application records confirm that no biocides, waxes and crop protection products that have been used within the last 12 months on the harvested crop grown under GLOBALGAP (EUREPGAP) destined for sale within the E.U., have been prohibited by the E.U. (under EC Prohibition Directive List - 79/117/EC.)	Major Must
FV . 5 . 8 . 4	Is an up-to-date list maintained of post-harvest plant protection products that are used, and approved for use, on crops being grown?	An up to date documented list, that takes into account any changes in local and national legislation for biocides, waxes and plant protection products is available for the commercial brand names (including any active ingredient composition) that are used as post-harvest protection being, or which have been, grown on the farm under GLOBALGAP (EUREPGAP) within the last 12 months. No N/A.	Minor Must

N°	Control Point	Compliance Criteria	Level
FV . 5 . 8 . 5	Is the technically responsible person for the harvested crop handling process able to demonstrate competence and knowledge with regard to the application of biocides, waxes and plant protection products?	The technically responsible person for the post harvest biocides, waxes and plant protection products applications can demonstrate sufficient level of technical competence via nationally recognised certificates or formal training.	Major Must
FV . 5 . 8 . 6	Have the post-harvest biocides, waxes and plant protection product applications, including the harvested crops' identity (i.e. lot or batch of produce), been recorded ?	The lot or batch of harvested crop treated is documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV . 5 . 8 . 7	Has the location of the post-harvest biocides, waxes and plant protection products applications been recorded?	The geographical area, the name or reference of the farm or harvested crop handling site where the treatment was undertaken is documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV . 5 . 8 . 8	Have the application dates of the post-harvest biocide, wax and plant protection product been recorded?	The exact dates (day/month/year) of the applications are documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV . 5 . 8 . 9	Has the type of treatment been recorded for the post-harvest biocide, wax and plant protection product applications?	The type of treatment used for product application (i.e. spraying, drenching, gassing etc.) is documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV . 5 . 8 . 10	Has the product trade name of the post-harvest biocide, wax and plant protection product applications been recorded?	The trade name of the products applied are documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV . 5 . 8 . 11	Has the product quantity applied of the post-harvest biocide, waxes and plant protection product applications been recorded?	The amount of product applied in weight or volume per litre of water or other carrier medium is recorded in all post-harvest biocide, wax and plant protection product applications records.	Major Must
FV . 5 . 8 . 12	Has the name of the operator of the post-harvest biocide, wax and plant protection product applications been recorded?	The name of the operator who has applied the plant protection product to the harvested crop is documented in all post-harvest biocide, wax and plant protection product application records.	Minor Must
FV . 5 . 8 . 13	Has the justification for application for the post-harvest biocide, wax and plant protection product applications been recorded?	The common name of the pest, disease to be treated is documented in all post-harvest biocide, wax and plant protection product application records.	Minor Must

N°	Control Point	Compliance Criteria	Level
FV . 5 . 8 . 14	Are all of the post-harvest plant protection product applications also considered under points CB.8.6 of this document?	There is documentary evidence to demonstrate that the producer considers all post-harvest biocides and plant protection products applications under Control Points CB.8.6, and acts accordingly.	Major Must

EDITION UPDATE REGISTER

Control Points and Compliance Criteria Version	Replaces	Replaced document obsolete	New document comes into force	Description of Modifications
3.0-1_2July07	3.0-Mar07	2 July .2007	2 July .2007	Clarification of wording for Control Point: 5.8.3 Clarification of wording for Compliance Criterion: 5.3.1; 5.3.3; 5.3.4
3.0-2_Sep07	3.0-1_2July07	30. Sep 07	30. Sep 07	Modification GLOBALGAP (EUREPGAP); Clarification of wording for Compliance Criteria: 5.3.4

1. For detailed information of the modifications please contact GLOBALGAP Secretariat for the History document.
2. When the changes do not affect the accreditation of the standard, the version will remain "3.0" and edition update shall be indicated with "-x".
3. When the changes do affect the accreditation of the standard, the version name will change to "3.x".